

DINNERLY



Cajun Pork Pizza with Feta and Pickled Onion



25 minutes



2 Servings

Topped with Cajun pork mince, capsicum and feta, this speedy pizza has loads of personality. Scatter with tangy pickled onion to finish.

WHAT WE SEND

- 1 red onion
- 1 green capsicum
- pork mince
- 5g Cajun spice blend ¹⁷
- 4 pita breads ^{1,6}
- 100g feta ⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tbs tomato sauce
- 2 tsp red wine vinegar ¹⁷
- ½ tsp sugar

TOOLS

- large oven tray
- baking paper
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 785kcal, Fat 38.6g, Carbs 57.1g,
Proteins 48.4g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Thinly slice the **onion**. Thinly slice the **capsicum**. Crush or finely chop **2 garlic cloves**.



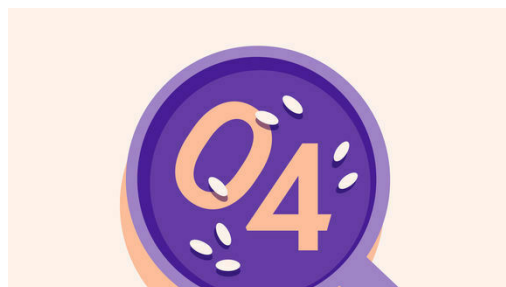
2. Brown pork

Heat **2 tsp olive oil** in a medium frypan over high heat. Cook the **pork mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **Cajun spice blend** (see Make it yours), **garlic** and **three-quarters of the onion** and cook for 3 mins or until the onion is softened. Remove the pan from the heat.



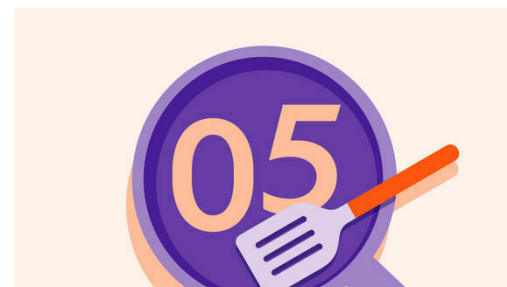
3. Bake pizzas

Put **2 pitas*** on the lined tray and spread with **2 tbs tomato sauce**. Top with the **pork mixture** and **capsicum**, then crumble over the **feta**. Bake the **pizzas** for 12 mins or until golden.



4. Pickle onion

Meanwhile, combine **2 tsp red wine vinegar**, **½ tsp sugar** and **½ tsp salt** in a bowl. Add the **remaining onion** and toss well to combine. Set aside to pickle, tossing occasionally, for 10 mins.



5. Serve up

Drain the **pickled onion**, discarding the pickling liquid, then scatter over the pizzas. Drizzle with **2 tsp olive oil** and enjoy!



6. Make it yours

Our Cajun spice blend has a chilli kick. If cooking for little ones, leave it out or add less to taste.